

VISIT...

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MRS FIELDS CHOCOLATE RAISIN COOKIES

Categories: Cookies, Mimi

Yield: 48 servings

1 c BUTTER,DIVIDED

2 oz UNSWEETENED BAKING CHOCOLATE

2 1/4 c FLOUR

1/2 ts SODA

1/4 ts SALT

1 c DARK BROWN SUGAR,
PACKED

1/2 c SUGAR

2 lg EGGS

2 ts VANILLA EXTRACT

1 1/2 c RAISINS

1 c SEMISWEET CHOCOLATE CHIPS

PREHEAT OVEN TO 300°F. IN A
DOUBLE-BOILER OVER HOT BUT
NOT BOILING

WATER, MELT 1/2 CUP BUTTER
AND THE CHOCOLAT. REMOVE
FROM HEAT AND SET

ASIDE. IN MEDIUM BOWL,
COMBINE FLOUR, SODA AND SALT.
IN A LARGE

BOWL WITH AN ELECTRIC MIXER
BLEND SUGARS AT MEDIUM SPEED

UNTIL

FLUFFY. ADD THE REMAINING 1/2 CUP BUTTER AND MIX TO FORM A GRAINY

PASTE, SCRAPING DOWN THE SIDES OF THE BOWL. ADD EGGS AND VANILLA, AND

BEAT AT MEDIUM SPEED UNTIL LIGHT AND FLUFFY. ADD MELTED CHOCOLATE AND

BLEND UNTIL THOROUGHLY COMBINED. ADD THE FLOUR MIXTURE, RAISINS AND

CHOCOLATE CHIPS. BLEND JUST

UNTIL COMBINED. DROP BY
ROUNDED

TABLESPOONS ONTO
UNGREASED BAKING SHEETS 2
INCHES APART. BAKE FOR

20-22 MIN OR UNTIL SET.
TRANSFER TO COOL, FLAT
SURFACE IMMEDIATELY

WITH A SPATULA.